



MINUS8
VINEGAR & VERJUS

RECIPE CARD

PUMPKIN FRITTERS WITH L8 HARVEST



L8 HARVEST VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre
Icewine vinegar is made from Vidal grapes that are picked while naturally frozen in the winter, from the vine, and pressed immediately. Bottle aged for years.

Serves: 6 (2 fritters each)

Prep Time: 5 min Cooking

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Ingredients:

- 1 cup flour
- ½ tsp. soda
- ½ tsp. baking powder
- ½ tsp. salt
- ½ tsp. cinnamon
- 1 tbsp. sugar
- 1 small egg, beaten
- ¾ cup milk
- 1 tbsp. L8 Harvest Vinegar
- 1 tbsp. oil
- ¼ cup pumpkin



Method:

- Combine dry ingredients in mixing bowl. Add liquids. Mix lightly.
- In separate bowl, cream 3 tablespoons soft butter, ½ cup brown sugar, ½ teaspoon cinnamon. This is a topping for the fritters.
- Fry fritters in oil, 1 tablespoon per fritter.
- Place 6 fritters on plate while hot and place ½ teaspoon topping on each.
- Place 6 more fritters on first 6. Top with mixture.
- The mixture (topping) will melt and form a type of syrup. Fritters should be kept hot.
- These are Dessert Fritters. Serve with coffee or tea.